

# CHÂTEAU CANTEMERLE

2012



A deep ruby color and aromas lightly highlighting vanilla: this is the first impression. In the mouth the wine is all softness and generosity. This is a classic vintage, soft and supple, full of charm. The palate is predominated by fruit like strawberry and red currant, which evolve to subtle game flavors on the finish. This wine is characterized by an upfront purity and finesse which is already fully satisfying with a cheese soufflé or quiche.

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## Vineyard

92 ha under production  
Silica and gravel soils of the quaternary era  
60% Cabernet Sauvignon - 30% Merlot - 4% Petit Verdot -  
6% Cabernet Franc  
Average age of vines : 30 years  
Vine density : 8300 plants per hectare

## Culture And Harvest

Pruning : Médoc double Guyot  
Deleafing: face to face after flowering (berry set)  
Grape thinning is done when the grapes are filling out  
Green harvest occurs after changing of color (veraison)  
Handpicked harvest with selective sorting in the vineyard

## Vinification And Ageing

Total destemming  
The grapes are hand-sorted before crushing  
Fermentation: 6-8 days at 26 -28°C  
Maceration: 28 -30 days  
Ageing for 12 months in french oak barrels(medium toast)  
which 40% are new  
An ultra light fining is done but no filtration occurs prior to  
bottling

## Production

400 000 bottles

## Second Wine

Les Allées de Cantemerle

## Blending 2012

56% Cabernet Sauvignon  
36% Merlot  
6% Petit Verdot  
2% Cabernet Franc

CHATEAU CANTEMERLE

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